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OFF LINE EDITION

(A2)

(C) WPI / DERWENT

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JP770088850-- 770726

carotenoid-contg. material for foodstuff colouration -
prepd. by adding alkali to crushed tomatoes, filtering,
acidifying filtrate and processing coagulated deposit

CAROTENOID CONTAIN MATERIAL FOOD COLOUR PREPARATION ADD
ALKALI CRUSH TOMATO FILTER ACIDIC FILTER PROCESS

COAGULATE DEPOSIT

(KAGO-) KAGOME KK

JP54024940 A 790224 DW7913

JP55001311 B 800112 DW8006

1979-02-24

A23L1/27 ; C09B61/00

CPI

D13 E24

JP54024940 Thematerial is prepd. by (1) adding an alkali
to crushed tomatoes or the residue formed during the
prodn. of processed tomato foodstuffs contg. carotenoid
comprising mainly lycopine to a pH of 7.5-9.0, stirring
the mixt. at 65 degrees C in a slight alkaline state
for several hrs., and thereby sepg. carotenoid complex
from the raw material, (2) filtering and purifying the
sepd. liq. using a pulper, shifter or centrifuge to
remove unnecessary peel, seeds and fibres, (3) adding
an acid to the purified filtrate to such an extent that
the filtrate becomes weakly acid and thereby sepg. and
depositing carotenoid colour element, and removing the
unnecessary upper turbid liq. and (4) controlling the
pH of the coagulated deposit, concentrating the
deposit, adding an acid to the deposit, and adding
appropriate amts. of table salt to the acid deposit.
The carotenoid composite is dispersed smoothly in
water-contg. foods in the absence of dispersing agents.
The carotenoid composite having a pH of 4-5 and contg.
1% of table salt has water-dispersing property and
resists decomposition and can be stored for prolonged
periods.